

La Marzocco PB

FEATURES

Dual Boilers Separate boilers optimize espresso brewing and steam production. Dual PID (coffee and steam) Allows you to electronically control coffee and steam boiler temperature.

Eco Mode Can be programmed to enter stand-by mode, improving energy efficiency. Programmable Doses - AV, ABR Auto-volumetrics ensure repeatability and consistency in high-volume settings.

Piero Group Caps - AV, ABR Re-engineered internal water path and flow-meter positioning that increase temperature stability.

Digital Display Intuitive programming makes it easy to adjust machine parameters.

Insulated Boilers Reduce energy consumption while contributing to temperature stability.

Saturated Groups Ensure unsurpassed thermal stability, shot after shot.

Barista Lights - Special Order Led lighting allows you to focus on your extraction and the cup.

DESCRIPTION

The Linea PB, designed by and named in recognition of Piero Bambi, introduces a new level of performance, reliability, and craftsmanship. The Linea PB features the iconic La Marzocco polished stainless steel body, updated with simplified lines and a lower profile, equipped with exclusive, user friendly interface software that gives the barista direct functional control over boiler temperature, brewing volume, hot water tap dose, auto-back flush as well as other options. The Linea PB's lower profile and increased work area also make it practical, without abandoning world renown Italian design.



2 GROUPS

Dimensions (H x W x D)
53.3 x 71 x 59 cm

Weight
61kg

Voltage
200V Single Phase

Coffee Boiler Capacity
3.4 Litres

Steam Boiler Capacity
7 Litres

3 GROUPS

Dimensions (H x W x D)
53.3 x 95 x 59 cm

Weight
77kg

Voltage
200V Single Phase

Coffee Boiler Capacity
5 Litres

Steam Boiler Capacity
11 Litres

